A culinary journey through Provence and Italy

Welcome to La Taula Gallici. Our chef Christophe Gavot, restaurant manager Sébastien Montero and sommelier Jérôme Calandre invite you to share our table, our cuisine and our passion.

La Taula Gallici celebrates cuisine inspired by Provence and Italy, where tradition meets creativity. Taula means “table” in Provençal: a nod to our southern roots and to the Italian elegance of Maison Gallici.

We wish you a wonderful dining experience filled with sunshine, refinement and pleasure.

MENUS

Signature 205 €

8 dishes dinner only

Experience 175 €

5 dishes

Gourmet 145 €

3 dishes of your choice

Mushrooms 145 €

3 dishes

Vegetarian 145 €

3 dishes

À la carte
Starter 50 € · Main course 70 € Cheese 35 € · Dessert 35 €

PAIRINGS

A journey through the vineyards, from the light of Provence to the enchanting flavours of Italy.
3 courses 70 € · 5 courses 120 €

An alcohol-free pairing with botanical and floral notes, full of finesse and balance.
3 courses 70 € · 5 courses 120 €

An exceptional Coravin experience: a journey through lingering aromas and emotions.
3 courses 190 € · 5 courses 290 €

STARTERS

Mussels and Clams Ravioli
Ravioli with lemon-scented spinach, creamy marinière sauce and N’duja oil (G, L, E).

Rock fish soup
Squid-ink potato gnocchi; Gambero Rosso, Voghiera black garlic, crouton and rouille. Gambero Rosso tartare and emulsion (F, S, E, L, M, G).

Cannellini beans
Velouté with Genovese pesto, straw onion siphon and confit Albion pork belly caramelised with balsamic vinegar (N).

Veal tagliata
Veal marinated with gin and capers, caper leaves and shoots, spaghetti squash, caper and olive vinaigrette, and bread tuile (G).

Woodland Walk
Seasonal mushroom velouté, pickled milk cap mushrooms, tempura-battered button mushrooms, country bread toast with chanterelles and black garlic (G, L)

Caviar
Kaviari Oscietra Prestige caviar, house-made blinis, chive mascarpone and lemon zest (30 g). Menu supplement 70 € / à la carte 100 € (F, L, G).

MEATS

Saddle of lamb
Pan-roastedand stuffed with lamb fillets, Swiss chard and ricotta; herb-confit shoulder, broccoli pearls and lamb jus reduced with Barolo vinegar (L, E).

SURF & TURF

Tortellini
Vitello tonnato-inspired tortellini with capers, sun-dried tomatoes, Taggiasca olives and a delicate tuna dressing (L, E, G, F, N).

VEGETARIAN

Bouquet artichoke
Barigoule-style artichoke, artichoke purée, crispy artichoke, autumn truffle barigoule sauce and Voghiera black garlic (G).

Porcini mushroom mezzelune
Chanterelle broth with truffle, autumn truffle (G, L)

FISH

John Dory
Olive oil-cooked fillet, pumpkin and orange purée, a hint of amaretti and pumpkin-infused fish bone jus (F, N, G,L).

Christian's local catch
Silky cauliflower and sweetcorn velouté, roasted cauliflower florets, emulsion of reduced fish stock and colatura di alici (F).

CHEESE SELECTION

A curated selection of Provençal cheeses from Lou Canestou, chosen by Josiane Deal, Meilleur Ouvrier de France 2004, accompanied by a selection from Marco Lanteri celebrating the finest Provençal and Italian terroirs (L).

DESSERTS

Tiramisu
Mascarpone Mousse, coffee praline crunch, delicate crisp tuile biscuits, mascarpone and coffee sorbet (G, E, N, L).

Blueberry
Blueberry confit and sorbet, pine nut mousse, pine bud gel, Meyreuil honey and pine nut granola (E, N).

Black Trumpet Mushroom & Hazelnut
White chocolate ganache with Piedmont hazelnuts, oyster mushroom cream, black trumpet mushroom purée, hazelnut crumble, mushroom caramel. (N, L, G)

Chocolate & Aquae Maltae Aix-en-Provence beer
63% Valrhona chocolate mousse, toasted pearl barley prepared like rice pudding, beer caramel ice cream and chocolate crumble (E, L).

Allergens · M: molluscs · S: shellfish · N: nuts · F: fish · G: gluten · L: lactose · E: eggs

Prices in euros, all taxes and service included · Meat origin: France